

Small Bites

Minimum Two Pieces of Each

11.5 per piece

Mayura Wagyu Bresaola

Croquette, Truffle Pecorino, Horseradish Mayo

Tuna Tartare

Foie Gras, Buckwheat Crumpet

Conservas Angelachu Anchovy Toast

Peperonata, Dark Rye

Spanner Crab Tart

Celeriac, Calamansi, Cos

Add Baeri Caviar (3g) to Your Bites

+20

Chilled Seafood

Oysters

Minimum Three Oysters Per Order

Please Ask Your Waiter for Today's Estuaries, Inlets and Bays from Around Australia.

Bistro (Small Size)	3.5 / per piece
---------------------	-----------------

Plate (Large Size)	7.5 / per piece
	80 / per dozen

Natural

Merlot Mignonette, Lemon

Kilpatrick

Kaiserfleisch

+1 per oyster

Mornay

Parmesan Cream

+1 per oyster

Steamed

Chicken Shoyu, Brown Butter, Chives

+1 per oyster

Bistro Oysters

½ Dozen with Caviar (3g)

55

Dozen with Caviar (6g)

99

XL Moreton Bay Bug (400g)

Yuzu Crème Fraîche, Fresh Lemon

63

QLD King Prawns (four pieces)

Marie Rose, Fresh Lemon

52

THE ATLANTIC

  @theatlanticrest #oceantoplate

fisherman's notes Please note, all credit card payments incur a processing fee of 1.32% (Visa & MasterCard) or 1.76% (American Express). The Atlantic requests all dietary requirements to be advised to their waiter prior to ordering. 10% surcharge applies on Sundays and 15% surcharge applies on public holidays.

Caviar

Crumpets, Crisp Russet Potatoes, Crème Fraîche

Asteri Kaluga (50g) 220

Kaviari Kristal (30g) 165

Antonius Oscietra (30g) 180

Kaviari Transmontanus (30g/10g) 135/70

Platters

Cold Seafood Platter 330 full / 175 half

Moreton Bay Bug, Abrolhos Island Scallops, QLD Prawns, Pacific and Rock Oysters, Port Arlington Mussels, Kingfish and Salmon Sashimi, Salmon Roe

Hot Seafood Platter 350 full / 190 half

Moreton Bay Bug, QLD Prawns, Abrolhos Island Scallops, Pacific and Rock Oysters, Tasmanian Abalone, Rock Flathead

Small Dishes

Chargrilled Cobb Lane Baguette 15

Taramasalata, Bottarga

Split Grilled Leader Prawns (two pieces) 38

Green Chilli Zhoug

That's Amore Burrata 27

Wandin Yallock Heirloom Tomatoes, XO Jam

Seafood Crudo 36

Trout Roe, Pickled Daikon, Yuzu Ponzu

Torched Ōra King Salmon 31

Salmon Roe, Avocado, Pickled Mandarin, Corn Aioli

Spencer Gulf Kingfish 31

Green Chili, Cilantro, Pineapple Salsa, Verjus

Moreton Bay Bug Roll 38

Marie Rose, Crispy Cos, Toasted Milk Bun

Abrolhos Island Scallops (three pieces) 33

Roasted Potato, Wagyu Fat, Egg Yolk

Chargrilled Fremantle Octopus 37

Spicy Romesco, Oregano, Olive Oil, Freshly Squeezed Lemon

Tempura Soft Shell Crab 32

Nam Jim, Kaffir Kosho, Charred Lime

Mayura Wagyu Beef Carpaccio 29

Charred Leeks, Parmesan, Bone Marrow and Pepita

Homemade Prawn Spring Rolls (three pieces) 24

Abalone Hot Sauce, Cos Lettuce

Brisbane Valley Quail 27

Chargrilled, Muhammara, Garlic Honey

Cloudy Bay Clams and Portarlington Mussels 32

Marinière, Smoked Paprika, Crusty Bread

Large Dishes

Woodfired Baby Chicken 41

Zaalouk, Charred Lemon

O'Connor Angus Beef Cheek 42

Pomme Purée, Pickled Radish, Crispy Kale, Jus

Moreton Bay Bug Spaghettoni	55
Chili, Garlic, Parsley	
<i>glass of Champagne</i>	+5

Veal Ragu Rigatoni 39

Aged Parmesan, Lemon Thyme Pangrattato

Wild Mushroom Risotto 42

Celeriac, Black Truffle

NZ Baby Red Snapper (Average 800g) MP

Deep Fried, Steamed Rice, Herbs, Spicy Tamarind Sauce

Atlantic Fish and Chips	
Homemade Tartare, Mushy Peas, Vinegar Salt, Beer Battered Fat Chips	
<i>Select Your Fish</i>	
Aquna Murray Cod (160g), Griffith, NSW	45
Flathead (160g), Lakes Entrance, VIC	47
King George Whiting (Average 150g), Corner Inlet, VIC	MP

From the Wood Fire Grill

FROM THE SEA

Flounder, Yellow Belly, NZ (Average 700g) MP

Dill, Lemon, Caper, Brown Butter

Crayfish, WA (Half or Whole) MP

Garlic Parsley Butter, Lemon

Fillets

Served with Shaved Zucchini and Herb Salad, Alto Lemon Olive Oil

King George Whiting (Average 150g), Corner Inlet, VIC MP

Collinson Coral Trout (180g), Bowen, QLD 67

Humpty Doo Barramundi (160g), NT 42

John Dory, Lakes Entrance (160g), VIC 48

FROM THE LAND

Angus Cuts

Southern Ranges, Grass Fed, MB4+, VIC

Scotch Fillet (300g) 69

Striploin (200g) 54

Eye Fillet (220g) 69

O'Connor, Grain Fed MB2+, Gippsland, VIC

Striploin Bone In (450g) 82

The Vintage Beef Co, Grass Fed, Galiciana MB3+, TAS

Ribeye Bone In (Average 1kg) 21 / 100g

Wagyu Cuts

Mayura Station, Limestone Coast, SA

Bavette, Signature Series (250g) 74

T-Bone, Gold Label, 21 Days Dry Aged (1.5kg) 420

Westholme, QLD

Scotch Fillet "Gourmet" MB5 (300g) 129

Sher, VIC

Ribeye Bone In, Black Label, MB9+, 21 Days Dry Aged (Average 1kg) 28 / 100g

Eye Fillet, MB8 (200g) 86

Other Cuts

Gundagai, NSW

Lamb Rack, GLQ 5+ (350g) 69

Sauces and Butters

One Sauce or Butter Per Steak

Additional Sauce 4 ea

Beef Jus

Wild Mushroom

Bordelaise

Béarnaise

Additional Butter 3 ea

Lobster

Truffle

Garlic Parsley

Sides

Baby Cos Salad 16

White Anchovy Vinaigrette, Aged Comté

Beer Battered Chips 13

Cajun Salt

Dutch Cream Potato Mash 18

Roast Potatoes 19

Tallow, Lemon Thyme

Kipfler Potato Salad 16

Grain Mustard, Chives

Cauliflower Gratin 19

Pecorino

Mac and Cheese 21

Charred Broccolini 16

Toum, Sumac

Charred Heirloom Carrots 17

Vivian's Honey, Salsa Verde, Dukkah

Sauteed 'Mushroom People' Mushrooms 22

Shallots, Riesling, Chervil

Sauteed Baby Spinach 16

Crème Fraîche